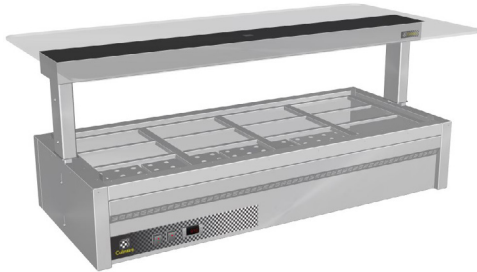


CH.BMC.U.GSB.7

Bain Marie Counter Line

Under Bench



Product Code:

CH	= Culinaire Heated
BMC	= Bain Marie - Counter Line
U	= Under Bench
GSB	= Flat Glass Gantry - Black Painted Centre Section - Adhesive Fix
7	= 7 Modules

Optional Extras:

Radius Well

- Add **R** to code after the .U
(If Required, must be nominated at time of order)

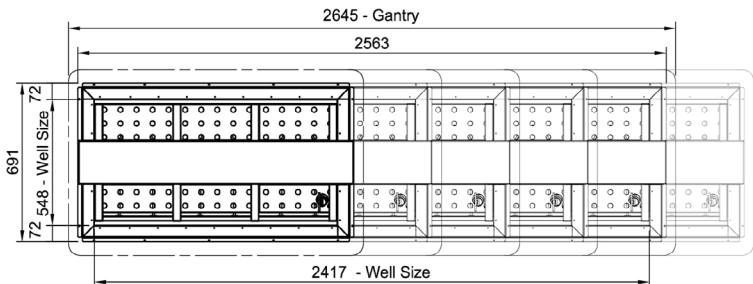
CH.BMC.UR.GSB.7

Technical Data:

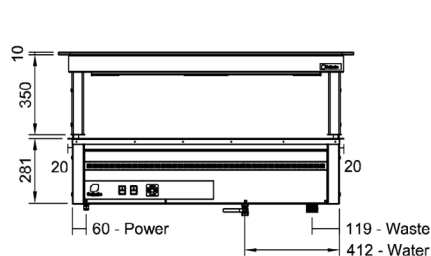
Dimensions: W x D x H:	2563 x 691 x 661
Cutout Dimensions:	2415 x 545
Total Connected Load:	6.75kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 3 Connection:	
Water Connection:	15mm
Waste Connection:	50mm

Product Information:

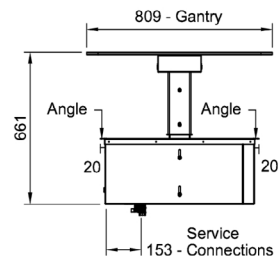
- This display is designed to be mounted under a custom made bench top of your choice (manufactured & fitted by others)
- Pans are recessed to minimise water condensation on surrounding bench top
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in bain marie)
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Fitted with 10mm thick toughened glass gantry with overhead Quartz IR heat lamps to provide heat and illumination to the product below
- Gantry is detachable and height adjustable for ease of installation. To be connected by an electrician
- Individual On/Off switches to operate bain marie and overhead gantry heat lamps
- Overhead heat lamps are fully adjustable via a solid-state voltage controller for accurate temperature selection
- Water inlet at opposite end to drain for ease of cleaning
- Ready for connection to hot water inlet and waste, valves supplied loose for onsite connection to services
- Suits gastrorm pans up to 150mm deep (sold separately)



Plan View



Front Elevation



End Elevation



Proudly Manufactured
in Australia

Due to continuous product research and development, the information contained herein is subject to change without notice

Manufactured By:

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